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HARVEST LUNCH MENU

Mason's 36 hour sour dough with Vegemite butter

*Tapenade cracker and 24 month San Jose Jamon with rock melon
and Pete's vincotto*

*Half shell Hervey Bay scallops with Kimchi paste and pickled
cucumber*

Nori waffles and smoked eel with seaweed salad and miso butter

*Chargrilled squid and avocado cream with lightly pickled kohlrabi
ribbons, fried leeks and black garlic gel*

*Seared Hahndorf venison loin and braised tongue with beetroot and
carrot tartare
roast parsnip puree, roasted shallot and red current glaze*

*Gorgonzola steamed pudding with caramelised pear, walnut biscotti
and vanilla bean syrup*

Zeppoli with salted caramel dipping sauce

d'Arry's chocolate and raspberry crackle

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

2018 THE LUCKY LIZARD
Chardonnay

2010 THE LUCKY LIZARD
Chardonnay

2013 d'ARRY'S ORIGINAL
Shiraz Grenache

2015 THE BONSAI VINE
Grenache Shiraz Mourvedre

2016 THE IRONSTONE PRESSINGS
Grenache Shiraz Mourvedre

2013 THE HIGH TRELLIS
Cabernet Sauvignon

2013 THE GALVO GARAGE
Cabernet Blend

2013 THE COPPERMINE ROAD
Cabernet Sauvignon

2017 THE NOBLE BOTRYOTINIA FUCKELIANA
Semillon Sauvignon Blanc

NV NOSTALGIA RARE
Tawny

TASTING AUSTRALIA

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RAA
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